



2017 BELMONT BOULEVARD, NASHVILLE, TN 37212 • (615) 297-2070 • PMNASHVILLE.COM

SHARED PLATES

SALT TOSSED EDAMAME (V*, GF)	4
PEANUT SAUCE FONDUE W/ TOFU & FOCACCIA (V)	8
GYOZA POT STICKERS W/ SESAME PONZU (V)	6
VEGETABLE TEMPURA W/ PONZU SAUCE (V)	7
VEGGIE FRITTERS W/ CHINESE HONEY MUSTARD (V)	5
SESAME & COCONUT RICE TOFU POUCHES (V)	6
B&B PICKLE TEMPURA W/ SPICY MAYO (V)	5
LUMP CRAB WONTONS W/ BACON	7
CRISPY GARLIC SHRIMP COCKTAIL	9
VIETNAMESE SHRIMP SUMMER ROLLS	8
COCONUT CALAMARI W/ CUCUMBER SALAD	11
PEANUT SAUCE CHICKEN SKEWERS	8
MEE KROB CHICKEN BITES	8
SINGHA CHICKEN WINGS	8
PEKING DUCK SPRING ROLLS	7
BBQ PORK BAO BUN	3.5
LAOTIAN SAUSAGE BITES	7
FIVE SPICE PORK RIBS	8

SOUPS

MISO SOUP (V*, GF)	3.5
TOFU, BUTTON MUSHROOMS & SEAWEED	
CURRIED SWEET POTATO BISQUE	6
INDIAN SPICES, LAOTIAN PORK SAUSAGE & SOUR CREAM	
WILD MUSHROOM 'THOM KHA' (V*, GF)	6
COCONUT MILK, GALANGAL & LEMONGRASS	
PEKING DUCK WONTON DUMPLING SOUP	9
FIVE SPICE GINGER & SCALLION BROTH	

SALADS

SEAWEED SALAD (V)	4
CUCUMBER, SESAME & MIRIN	
MIXED GREENS (V*, GF)	6
MESCLUN, RED ONION, CUCUMBERS & TOMATOES W/ CHOICE OF DRESSING	
PM CAESAR DIANE (V)	7
WASABI PEAS, PARMESAN, EDAMAME & WONTON PUFFS	
CARROT "SOM TUM"	8
PEANUTS, DRIED SHRIMP, PALM SUGAR CHILI SAUCE, BAMBOO STICKY RICE	
COLD SESAME NOODLES (V)	7
SCALLION SOY VINAIGRETTE, CARROT, CABBAGE & SCALLION	
EAST MEETS WEDGE	8
WASABI BLEU CHEESE, BACON, RED ONION, TOMATO & CRISPY NOODLES	
SESAME SEARED TUNA LOIN	11
CUCUMBERS, EDAMAME, ROMAINE & PONZU	
PEANUT SAUCE CHICKEN SALAD (GF W/O PUFFS)	9
THAI HERBS, PEANUTS, SHREDDED VEGETABLES & WONTON PUFFS	
THAI CIRTUS BEEF SALAD	12
THAI CHILI, KAFFIR LIME, LEMON, SCALLION, BAMBOO STICKY RICE	
CUCUMBER & TOMATO w/SWEET CHILI (V*)(GF)	5
DRESSINGS: WASABI BLEU CHEESE • RED CURRY RANCH • MISO VINAIGRETTE • ZESTY GINGER • ORANGE-GINGER SOY • CHINESE HONEY MUSTARD	
EXTRA SAUCES: PONZU • TERIYAKI • SWEET CHILI • SPICY MAYO • WASABI MAYO +.50 • PEANUT SAUCE +I	

MAIN PLATES



BANQUET HONORING Mrs. Patti Myint

MUSHROOM & VEGETABLE MOO SHU (V)	14
CRISPY NOODLES, SESAME SCALLION CREPES, SWEET CHILI SOY	
VEGETABLE LO MEIN	13
EGG NOODLES, VEGETABLES, TERIYAKI, SESAME. CHICKEN +3. SHRIMP +5	
GLASS NOODLE PAD THAI (GF)	17
TOFU, CHICKEN & SHRIMP IN THIN EGG OMELET, PEANUT SAUCE	
LUMP CRAB FRIED RICE	15
FRIED EGG, BROWN RICE, SCALLIONS, KOREAN CHILI PASTE	
GREEN CURRY MUSSELS	17
SHALLOT, GINGER, COCONUT MILK, TOAST POINTS	
SAKE SEARED SALMON TERIYAKI	21
EDAMAME, ASPARAGUS, BROCCOLI, SESAME RICE CAKES, NORI	
SPICY BASIL & SEAFOOD STIR-FRY	19
MUSSELS, SHRIMP, SQUID, MUSHROOMS, SPROUTS, SNOW PEAS, SOY NOODLES	
PEANUT CHICKEN PENANG (GF)	16
CHICKPEAS, POTATOES, VEGETABLE CURRY, RICE	
CHICKEN KATSU DON	15
STEAMED RICE, VEGETABLE STIR-FRY, PICKLED DAIKON, KOREAN CHILI PASTE	
STREET FARE BEEF PHO	13
SIRLOIN, BEEF BALLS, MUSHROOMS, RICE NOODLES, SPICED BROTH, SPROUTS, HERBS	
FIVE SPICED STRIP STEAK	24
CURRIED MASH POTATOES, TEMPURA ASPARAGUS, SWEET SOY DEMI GLACE	

—NO SUBSTITUTIONS PLEASE—



SUSHI

VEGETABLE	4
CUCUMBER	3.5
ASPARAGUS TEMPURA	4
DAIKON W/ SWEET RADISH & SESAME SEEDS	3
PM THAI BASIL, PEANUT SAUCE, PICKLED RADISH, DAIKON & VEGETABLES	5
CRUNCHY KRAB KRAB, MAYO, TEMPURA CRISPS	4.5
CRUNCHY SHRIMP SHRIMP, MAYO, TEMPURA CRISPS	4.5
EEL AVOCADO, BBQ EEL SAUCE	5.5
HAMACHI YELLOWTAIL & GREEN ONION	5
SALMON SKIN CUCUMBER & GOBO	4
TUNA SALAD COOKED TUNA, LETTUCE, CUCUMBER & AVOCADO	6
SPICY TUNA SPICY MAYO & CUCUMBER	6
SPICY SCALLOP SPICY MAYO & SCALLION	5.5
SHRIMP TEMPURA AVOCADO & CUCUMBER	5.5
ALASKA SALMON & AVOCADO	5.5
CALIFORNIA KRAB STICK, AVOCADO, CUCUMBER & TOBIKO	4
CANADA FRIED SALMON, CREAM CHEESE	5
NASHVILLE BACON, HAM, CREAM CHEESE, ASPARAGUS	4.5
NEW YORK KRAB STICK & CUCUMBER	4
PHILADELPHIA SALMON & CREAM CHEESE	5
MIAMI CRUNCHY SHRIMP W/ SALMON & TUNA OUTSIDE	8
SAN FRANCISCO CRUNCHY KRAB, AVOCADO, SHRIMP OUTSIDE & SPICY MAYO	8.5
FLORIDA CRUNCHY SHRIMP INSIDE, AVOCADO OUTSIDE & SPICY MAYO	7
BELMONT SALMON, TUNA & KRAB; DEEP FRIED	7.5
CATERPILLAR EEL ROLL, AVOCADO OUTSIDE W/ EEL SAUCE	7
DRAGON CALIFORNIA ROLL, EEL & AVOCADO OUTSIDE W/ EEL SAUCE	7.5
FUTO MAKI EGG, KRAB, CUCUMBER, AVOCADO, DAIKON & GOBO	5
GODZILLA SALMON, SHRIMP TEMPURA, KRAB & CUCUMBER	7.5
RAINBOW CALIFORNIA ROLL, FIVE DIFFERENT FISH OUTSIDE	9.5
SNAKE SPICY TUNA, SALMON & AVOCADO OUTSIDE, SPICY MAYO & SAMBAL	8.5
SUMMER CALIFORNIA ROLL, CRUNCHY SHRIMP, SALMON; DEEP FRIED	8.5
WINTER KRAB, SALMON & TUNA WRAPPED IN CUCUMBER	8.5

NIGIRI

2 PIECES PER ORDER

BEAN CURD	3.5
KRAB STICK	3.5
EEL	5
EGG	3
OCTOPUS	4
RED SNAPPER	4
SALMON	5
SCALLOP	5
SHRIMP	4.5
SMOKED SALMON	5
SQUID	4
SWEET SHRIMP	6
TUNA	6
YELLOWTAIL	5

SUSHI ETC...

SASHIMI CHEF'S CHOICE:

9 PIECES	15
12 PIECES	20
15 PIECES	25

SUNOMONO

CUCUMBER SALAD W/ KRAB. SHRIMP, OCTOPUS & MASAGO

CHEF'S CHOICE CHIRASHI 22

12 VARIETIES OF SASHIMI OVER RICE

TEKKA DON 21

12 PIECES OF TUNA SASHIMI OVER RICE

UNA DON 22

10 PIECES OF BBQ EEL OVER RICE

SANDWICHES & SUCH

SUSHI PIZZA	11
SALMON, KRAB, MASAGO, CUCUMBER, AVOCADO W/ MELTED CHEESE	
PM'S CHAR GRILLED BURGER	9
TOASTED KAISER BUN, LETTUCE, TOMATO, RED ONION & WASABI MAYO. SERVED W/ CHOICE OF SIDE. CHEESE, BACON, MUSHROOMS OR ONIONS +.50 EACH	
VEGGIE BURGER (V)	9
TOASTED KAISER BUN, LETTUCE, TOMATO, RED ONION & WASABI MAYO. SERVED W/ CHOICE OF SIDE. CHEESE, BACON, MUSHROOMS OR ONIONS +.50 EACH	
THAI WRAP W/ CHICKEN, TOFU OR SHRIMP TEMPURA +2	9 OR 11
CRISPY NOODLES, CARROTS, CUCUMBER, RED ONION, TOMATO & PEANUT SAUCE. SERVED W/ CHOICE OF SIDE	
SMOKED RED CURRY CHICKEN SANDWICH	9
BAGUETTE W/ ASIAN PICKLED SLAW, CUCUMBER, MAYO & CHILI PASTE. SERVED W/ CHOICE OF SIDE	
THAI SALSA NACHOS (V)	9
ROASTED EGGPLANT & TOMATO PUREE, CHEDDAR, GUACAMOLE, SOUR CREAM, ONIONS, TOMATO, SCALLIONS & CILANTRO. CHICKEN, GROUND BEEF, OR FRIED TOFU +2	

SIDES

WONTON CHIPS (V*)	3
WASABI PEAS (V*)	3
STEAK FRIES (V*)	4
SWEET POTATO FRIES (V*)	5
ICEBERG HOUSE SALAD (V*)(GF)	4
STEAMED BROWN/WHITE RICE (V*)	3



CULINARY INSPIRATION - Mrs. Patti Myint

HOURS, ETC.

SERVING LUNCH & DINNER EVERYDAY 11 AM - 1 AM
SUSHI SUN - THR 'TILL 11 PM, FRI & SAT 'TILL 12 AM

ARNOLD CATER: FOR SPECIAL MENUS, EVENTS & OTHER INQUIRIES, PLEASE VISIT OUR WEBSITE.

FOR MORE OF ARNOLD'S PROJECTS PLEASE VISIT
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20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE | \$20 CORKAGE FEE PER BOTTLE



\$3 OUTSIDE DESSERT FEE
\$12 MAXIMUM PER TABLE



(V) = VEGETARIAN (V*) = VEGAN (GF) = GLUTEN FREE

